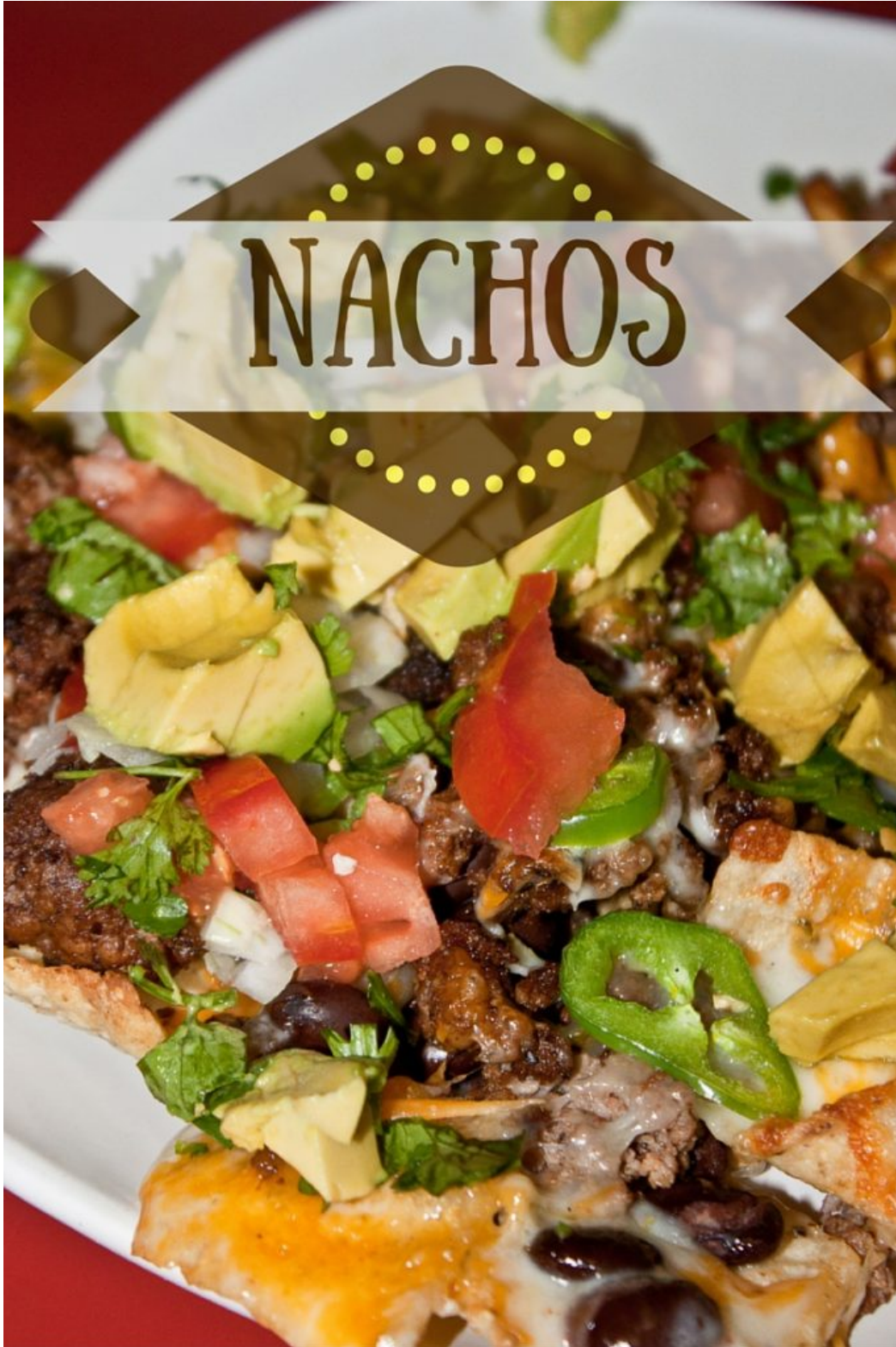


Pub Food – Nachos

I love to eat appetizers for dinner sometimes, and pub food fits that bill. Here is a simple version of Nachos.



What you need:

- 4 cups tortilla chips
- $\frac{1}{2}$ pound of ground beef
- 1 Tablespoon chili powder
- 1 teaspoon cumin
- 1 cup black beans, drained and rinsed
- $\frac{1}{2}$ cup grated cheddar cheese
- $\frac{1}{2}$ cup grated pepper jack cheese
- 1 fresh jalapeño, sliced thin
- 1 tomato, chopped
- 1 small onion, chopped
- 1 avocado, chopped
- 4-5 Tablespoons chopped fresh cilantro

How to Do it:

Cook the ground beef with cumin and chili powder. Add salt and pepper to taste.

Lay half the chips on a baking sheet in a single layer. Top with half the cheese, half the beans, and half the meat.



Lay the remaining chips on top with the remaining cheese, beans and meat.



Top that with the sliced jalapeño.



Turn the oven on to broil. Place the chips in the center of the oven (Not right under the heat element, but a little lower) and cook for about 5 minutes – until the cheese melts.



Top with chopped onions, tomatoes, cilantro, and avocado.



Serve hot with salsa.



Serves 4-6

© Copyright 2016 The Lazy Gastronome